

INGREDIENTS

1 pack Garden Gourmet Vegan Nuggets

10 mini buns (for example pull-apart mini bread rolls or mini hamburger buns)

a small piece of red onion

a small piece of cucumber

a few cherry or grape tomatoes

a few pickles

lettuce of your choice and/or baby spinach

vegan mayonnaise

ketchup

sweet chili sauce

 10 SERVINGS

 15 MIN

These sliders made with Garden Gourmet Vegan Nuggets are the perfect snack to serve a birthday party. They are easy to make and well-loved by kids!

PREPARATION

1. Bake the buns and chop the veggies

Preheat the oven and bake the buns/bread following the instructions on the package. Cut the tomatoes, pickles, red onion and cucumber into slices.

2. Place mayo and veggies on the buns

Cut the mini buns in half lengthwise and spread the bottoms with some mayonnaise. Top them with a spinach leaf or lettuce of choice.

3. Bake nuggets and assemble your mini sliders!

Bake the nuggets according to the instructions on the package and place them on the 'burger buns'. Top them with tomato, cucumber and/or pickle, spoon on some of your favorite sauce and put the cap of the bun on top. Insert a small bamboo or wooden skewer and serve.

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